ANNUAL INDEX

Volume 76
1999

Subject

A

Acylester Hydrolase, Purification of from *Lupinus mutabilis*, 1157
Adhesives, from Soy Proteins, 977
Aflatoxin, Raffinose Content May Influence Cottonseed Susceptibility, 883
Almond Cultivars, Chemometric Study of Triacylglycerol Composition of, 267
Antioxidant Activity, Effectiveness of HOMO to Characterize, 1109
Antioxidant Activity, of Thompson Grape Extracts in Soybean Oil, 1445
Antioxidants, Effects of Susabinori Extracts, 649
Antioxidants, Enzymatic Synthesis of Lipophilic Derivatives of Natural, 1505
Antioxidants, Theoretical Methods for Elucidating Activity Differences in Phenolic, 745
Argan Oil, Emulsions from, 15
Ascorbyl Palmitate, High-Yield Synthesis of by Lipase, 1291

B

Biodiesel Fuel Quality, Monitoring Transesterification by NIR Using Fiber Optic Probe, 795
Biodiesel Fuels, from Vegetable Oils, 109
Biodiesel Fuels, Predicting Surface Tension of from Fatty Acid Compositions, 317
Biodiesel, Kinematic Viscosity of and Blends with Diesel Fuel, 1511
Borage Oil, γ-Linolenic Acid-Rich Triacylglycerols by Lipases, 833
Borage Oil, Incorporation of Docosahexaenoic into with Enzymes, 1009
Brassicaceae, Oil Content and Fatty Acid Composition by NIR, 25

C

Canola Oil, Effect of Genetic Modification on Minor Constituents, 463
Canola Oil, Frying Performance of, 627
Canola Oil, Storage Stability of Potato Chips Fried in, 889
β-Carotene, Kinetic Model for Autoxidation of in Organic Solutions, 897
Carotene, Quantitative Analysis in Palm Oil by FTIR, 249
Carp, Composition of Muscle Tissue Lipids, 475
Cephalotaxus and *Podocarpus*, Distribution of Δ5-Olefinic Acids in Triacylglycerols of, 469
Cheese, HPLC Characterization of Triglycerides from Fats in Aged Cheese, 399
Chicken Liver Lipids, Extraction by Supercritical Carbon Dioxide, 523
Chiral Synthesis, by Biocatalysis for Drugs, 1275
Chocolate Crystallization, Effects of Shear and Temperature History on, 677
Cholesterol Derivatives, Rapid Analysis of Oxidized by HPLC, 863
Cocoa Butter Extenders, from Mahua and Kokum Fats, 1431
Cocoa Butter, In-Line Measurement of in Tempered and in Chocolate by Near-Infrared Spectroscopy, 659
Cocoa Butter, Microstructure of Fat Crystal Network, 7
Cocoa Butter, Phase Behavior by Real-Time X-ray Powder Diffraction, 669
Coniferonic Acid, All-*cis* 5,9,12,15-18:4 Acids from *Fokienia hodginsii* Seed Oil, 535
Conjugated Linoleic Acid, Enzymatic Enrichment of for Incorporation into Triglycerides, 1265
Conjugated Linoleic Acid, Esterification Method for GC Determination, 933
Conjugated Linoleic Acid, Preparation of from Safflower Oil, 729
Conjugated Linoleic Acid, Synthesis of by Reduction of Methyl Santalbate, 301
Corn Oils, Oxidative Stability and AromaScan of with Altered Fatty Acid Content, 1425
Cottonseed, Aflatoxin Susceptibility Influenced by Raffinose Content, 883
Crambe Oil, Processing to Produce Erucic Acid, 801
Crystal Packing, of β′-Stable Triacylglycerols, 603
Crystal Structure, of β′ Triacylglycerols, 1333
Crystallization, of Hydrogenated Sunflower Oil, 1

D

Deacidification of Vegetable Oils, by Acetone-Stable Nanofiltration Membranes, 83
Degumming of Vegetable Oils, by Surfactants and Membranes, 1247
Deodorization, of Vegetable Oils in Laboratory, 73
Deodorization, Stripping Medium Requirements for Continuous, 989
Diacylglycerols, (1,3) by Enzymatic Synthesis from Glycerol in Solvent-Free Systems, 839
Diesel Fuels, Thermal Analysis of from Vegetable Oils, 109
Differential Scanning Calorimetry, Effect of Operational Parameters on Tristearin Polymorphism, 499
Differential Scanning Calorimetry, Isothermal Crystallization of Metastable Forms in Tristearin Polymorphism, 507
Differential Scanning Calorimetry, Study of C_{12}–C_{18} Saturated Fatty Acids and Their Esters, 655
Docosahexaenoic Acid Binding to Silver Ion-Loaded Porous Hollow Fiber Membrane, 771

E

Edible Oils, Determination of *trans*, Iodine Value, and Saponification Number by FTIR, 491
Eggs, Hydrocarbons from Irradiated During Storage, 1183
Emulsions, Effects of Ascorbic Acid and Palmitate on Aroma of, 1375
Emulsions, Oxidation of Linoleic Acid in, 131
Emulsions, Stability of Vitamin A in Oil-in-Water Multiple, 195
Emulsions, Stabilization of Double Water-in-Oil Emulsions by α-Form Microcrystals, 383
Enzymatic Synthesis, of L-Menthyl Esters in Nonorganic Solvents, 1139
Epoxidation, Model for Cascade Continuous Process, 89
Epoxidized Crambe Oil, Rubber-Toughening Epoxy Thermosets from, 511
Epoxy Alcohols, Preparation Using Oat Peroxygenase in Nonaqueous Media, 551
Erucic Acid, Production from Crambe Oil, 801
Escherichia coli, Thioesterase Substrate Specificity of, 1113
Estolides from Meadowfoam, Decolorization with Sodium Borohydride, 765
Ethyl Esters, Optimizing Production from Grease by Ethanol and Response Surface Methodology, 517

F

Fatty Acid Esters, Flame-Ionization Detector Responses to Methyl, Ethyl, Propyl, Butyl Esters, 263
Fatty Acids, Oxidative Stability of with Soybean Oil in Aqueous Solutions, 201
Fatty Acids, Surface Tension as Function of Temperature, 379

Copyright © 1999 by AOCS Press

Fatty Alcohol Esters, Enzymatic Synthesis of by Alcoholysis, 451
Fatty Alcohols, Preparation of by Hydrogenation in Supercritical Fluids, 1363
Fish Lipids, Static Headspace Gas Chromatographic Analysis to Determine Oxidation, 231
Fish Oils, HPLC and Spectroscopic Studies to Study Oxidation Products from Frozen Atlantic Mackerel, 391
Flavonol Aglycones and Glycosides, Antioxidant Activity in Methyl Linoleate, 139
Flax (*Linum usitatissimum*), Changes in Seed Lipids During Germination, 41
Fourier Transform Infrared Spectroscopy, Used to Study Lecithin-Stabilized Emulsions, 1393
Fourier Transform Infrared Spectroscopy, Used to Determine *Trans* Acids in Margarines and Fats, 1399
Frying Oil Quality, Effects of Tocopherol Content on Stability of Potatoes, 421
Frying Oils, Adsorbents to Recover Used Frying Oils and Optimal Conditions for, 739
Frying Oils, a Quick Test for Polar Compounds in, 1087
Frying Oils, Chemical, Physical, and Sensory Tests for, 1091
Frying Oils, Evaluation of by Anisidine Value, 945
FTIR, Determination of Soy Phospholipids by, 61
Fungal Lipids, from *Mortierella alpina*, 1269

G

Ginkgo biloba Seed Lipids, Polymethylene 18:2, 20:2 Acids of, 273
Glycerine–Water Mixtures, Dehydration by Pervaporation, 209
Glycol Ethers, Synthesis of Tetrahydrofuran Ring Containing from *Vernonia anthelmintica* Seed Oil, 103
Glyphosate-Tolerant Soybeans, Phospholipids from, 57
Gossypol Clathrates, Crystal and Molecular Structure of, 1343
Gossypol, Determination of by HPLC, 1351
Grape Bagasse Extracts, Antioxidant Activity in Soybean Oil, 1445
Gum Rheology, of Lecithins from Vegtable Oils, 67

H

High-Saturate Soybean Oils, Oxidative Stability of, 825
Hydrogenation, Conversion of Fatty Methyl Esters to Alcohols by, 995
Hydrogenation of Edible Oils, by Electrochemical in a Solid Polymer Electrolyte Reactor, 215
Hydroxy Acids, Stereochemistry of Produced by Bioconversion of Oleic Acid with *Pseudomonas aeruginosa*, 1151
ω-Hydroxynonanoic Acid, Preparation of and Esters, 811

I

Interesterification, Monitoring of Chemical, 783
Interesterification, of Palm Stearin and Olein with Enzymes, 1003
Iodine Value, New Reagent for Chloramine-T, 1001

K

Ketostearic Acid, from Oleic Acid by Bacterial Strain, 709

L

Lapsana Lipids, Unusual Fatty Acids in, 769
Lecithin (soy), Determination by FTIR and Wet Chemical, Comparison of Methods, 61
Lecithin, Rheology and Processing Implications, 67
Lecithin, Soy, an FTIR Study of the Effects of Temperature on Emulsions, 1393
γ-Linolenic Acid, Effect of Nitrogen Sources on Accumulation in *Spirulina platensis*, 153
Linoleic Acid, Oxidation of in Emulsions, Effects Substrate, Emulsifiers and Sugar, 131
Linseed Oil Yellowing, Effect of Transition Metal Complexes on Rate of, 277
Lipase, (*Candida rugosa*), Fractionation of Fatty Acids, from *Borago officinalis* Oil Using Immobilized Enzyme, 557
Lipase, Characterization of *Rhizopus oryzae* Isolated from Palm Mill Effluent, 171
Lipase, Conversion of Vegetable Oils to Biodiesel with Immobilized *Candida antarctica*, 789
Lipase, Immobilization of Pancreatic on Celite for Synthesis of Butyl Butyrate in Nonaqueous System, 147
Lipase, Kinetics of Isopropylidene Glycerol Esters Synthesis by Goat Pregastric, 845
Lipase, γ-Linolenic Acid-Rich Triacylglycerols from Borage Oil by Enzymatic Reactions, 833
Lipase, Monitoring of Transesterification Catalyzed Reactions by Silver Ion HPLC and High-Temperature Gas Chromatography, 31
Lipase, Phospholipids with Enriched Polyunsaturated n-3 Acids by Synthesis with, 1143
Lipase, Production of a Very Low Saturate Oil by *Geotrichum candidum* Specificity, 455
Lipase, Purification and Characterization of from *Pseudomonas fragi*, 1301
Lipase, Saccharide–Fatty Acid Esterification by Control of Reaction Medium, 1495
Lipase, Synthesis of Ascorbyl Palmitate by, 1291
Lipase, Synthesis of Butyl Oleate by Immobilized Enzyme on Hydrogel, 571
Lipase, Synthesis of Geranyl and Citronellyl Esters from Coconut Oil Acids with, 1501
Lipase, Synthesis of Isoamyl Butyrate by Response Surface Methodology, 1483
Lipase, Synthesis of Low-Calorie Lipids with, 1127
Lipase, Synthesis of Monoglycerides from Rapeseed Oil with Immobilized *Mucor miehei*, 701
Lipase, Synthesis of Thioesters with, 1297
Lipase, Synthesis of Wax Esters by Using Silicone Tubing, 1489
Lipase, Synthesis of Waxes by from Milk Fat and Oleyl Alcohol, 1017
Lipase, Use of Immobilized to Synthesize Derivatives of Natural Antioxidants, 1505
Lipase-Catalyzed Triacylglycerol Hydrolysis, Effect of Moisture Under Supercritical Carbon Dioxide Conditions, 777
Lipases, Surfactant Modification of for Enzymatic Reactions, 1259
Lipoxygenase Activity, in Olive Fruit, 1163
Lubricants, Depression of Pour Points of Vegetable Oils by Blending with Diluents, 313

M

Margarine, *Trans*-Free from High Saturate Soybean Oil, 1175
Marine Lipid Oxidation, Review of by Fluorescence, 409
Meadowfoam Fatty Acids, Synthesis of Chloroalkoxy Derivatives from, 1189
Membrane Technology, for Deacidification of Vegetable Oils, 83
Menthyl Esters, Synthesis by Enzymes, 1139
Metathesis of Vegetable Oils, Ru-Catalyzed, 93
2-Methoxy Ethyl Oleate, Surface Properties at Air/Water Interface, 853
Microwave Roasting, Effects of on Triacylglycerols in Soybean Embryonic Axes, 1065
Milk Fat, Characterization of Semisolid State by Time Domain NMR, 255
Milk Fat, Composition and Crystallization of, 1323
Milk Fat, Crystallization and Pressure Filtration of Anhydrous, Effects of Mixing, 585
Milk Fat, Fractionation by Solid-Layer Melt Crystallization, 579
Milk Fat, Polymorphism Studied by DSC, 1031
Monoglycerides, Effects of Ethanol on Monolayers at Air/Aqueous Interface, 1041

N

Neural Networks, Formulation of Fats by, 1357
NIR, Determination of Peroxides in Palm Oil by, 19
NIR, Oil Content and Fatty Acid Content of Brassicaceae by, 25
Nonhydratable Phosphatides, in Crude and Degummed Oil, 1467

Nuclear Magnetic Resonance, Analysis of Liquid Oil in Oilseeds and Factors Affecting Peak Width, 859

O

Oat Lipids, Review of, 159
Oil Expression, Mechanical from Extruded Soybeans, 223
Oil-Paints and Varnishes, Long-Term Behavior of, 967
Oilseeds, a Solvent Extractor System for Extraction of Lipids and Trace Constituents from, 1461
Oleic Acid Bioconversions, by a Bacterial Strain and Identification of 7 Hydroxy-17-oxo-9-*cis*-octadecenoic Acid, 1023
Oleic Sunflower Seed, Direct Expression of, 1073
Oleic Sunflower Seeds, A Twin-Screw Extruder for Extraction by Alcohol, 1081
Olive Fruit, Lipoxygenase Activity in, 1163
Olive Oil, Bromthymol Blue Method for Color in Virgin, 687
Olive Oil, Classification Based on Fatty Acid Composition, 623
Olive Oil, Contribution of Chemical Components to Oxidative Stabiity, 427
Olive Oil Cultivars, ^{13}C NMR of, 1223
Olive Oil, Detection of Adulteration in by Chiral Constituents, 1027
Olive Oil, Determination of Free Fatty Acids by FTIR, 611
Olive Oil, Effect of Extraction Conditions on Sensory Quality, 295
Olive Oil, Effects of Ecological Cultivation on Quality, 617
Olive Oil, Formation of Triterpene Alcohol in, 1421
Olive Oils, NMR of Fatty Acids by Deuterium Distribution, 365
Olive Oils, Stable Isotope Characterization of Fatty Acid Profiles, 357
Olive Oils, Sterol Composition of, Effects of Processing on, 1477
Oxidation of Oil, Ascorbyl Palmitate Quenching and Kinetics for Reduction of Gamma Irradiation-Induced, 921
Oxidation, of Sunflower Oil During Storage, 1437
Oxidation of Unsaturated Fatty Acids, Liquid-Phase Oxidation of, 305
Oxidative Stability, of Polyunsaturated Fatty Acid/Soybean Oil Emulsions, 201
Oxidative Stability, of Sunflower Oil, 1169
Oxidative Stability of Vegetable Oils, Effects of Free Fatty Acids, 325
Oxidized Soybean Oil, Impact of 3-Methylnonane-2,4-dione on Flavor of, 145
Oxygenase Activity, *in vitro* Challenges, 1283

P

Palm Oil, Composition and Thermal Profile of Crude Palm Oil and Products, 237
Palm Oil, Determination of Free Fatty Acids by FTIR, 485
Palm Oil, Determination of Iodine Value by FTIR, 693
Palm Oil Hydrolysis, by Macroporous Cation Exchange Resins, 529
Palm Olein, Changes in During Potato Chip Production, 731
Palm Olein, Determination of Anisidine Values by FTIR, 243
Palm Olein, Effects of Antioxidants in Deep-Fat Frying of Potato Chips, 331
Palm Olein, Use of Response Surface Methodology to Assess Antioxidants in Deep-Fat Frying, 341
Palmitic Acid, Yam Bean Seeds as a Source, 1309
Paprika Carotenoids, Effects of Pepper Seed in Stability of, 1449
Peanut Phospholipids, Separation and Characterization of, 49
Peanuts, Irradiated, Hydrocarbons as Markers for Identification of, 125
Pecan Oil, Fatty Acid Composition and Physical Properties of, 957
Pepper Varieties, Fatty Acid Composition, Drying Processing Nutritional Aspects, 205
Peroxide Values, Determination in Palm Oil by NIR, 19
Phenolic Antioxidants, Analysis by HPLC and NMR; Olive Oils, Olive Fruits, 873
Phospholipids, Characterization of, from Glyphosate-Tolerant Soybeans, 57
Phospholipids, HPLC of with Light-Scattering Detector, 1313
Phospholipids, Preparation of n-3 Polyunsaturated Acid-Enriched by Lipase, 1143
Phospholipids, Separation of Peanut by High-Performance Liquid Chromatography and Fast Atom Bombardment Mass Spectrometry, 49
Phospholipids, Synergism with Tocopherols as Antioxidants, 905
Physical Refining, of Edible Oils, 1471
Phytosterols, Concentration for Analysis by Supercritical Fluid Extraction, 717
Plastics from Protein-Starch, Mechanical and Physical Properties of Extrusion and Injection Molded, 1101
Podocarpic or Sciadonic Acid, 1255
Polyhydroxyalkanoates, Extraction with Supercritical Fluids from Bacterial Cells, 1371
Polymers in Oils, DSC for Determination of Polar Compounds in Heated Oils, 1047
Polymers in Oils, HPLC Method for, 939
Polymorphic Changes, in Structured Lipids Containing Stearic and Ricinoleic Acid, 949
Polyunsaturated Fatty Acids, Geometrical Isomerization During Deodorization of Vegetable Oils, 73
Potato Enzymes, Esterification of Lipids and Glycerol in Organic Media, 1119
Pythium Lipids, Extraction with Supercritical Carbon Dioxide, 595

R

Rapeseed Oil, Esters of Heated Oils as Diesel Fuel Extenders, 545
Rapeseed Oil, Use as a Diesel Fuel Extender, 539
Rapeseed Proteins, Production and Characterization of Hydrolysate from, 819
Rapeseed Triacylglycerols Oxidation, Activity of α- and γ-Tocopherols, 749
Rhizomucor miehei, Lipase Used for Structured Lipid Synthesis, 171
Rice Bran Oil, Deacidification by Reesterification with Monoglyceride, 1243
Rice Bran Oil, Deacidifying by Solvent Extraction and Membrane Technology, 723

S

Safflower Oil, Conjugated Linoleic Acid from, 729
Salatrim, Microstructure of Fat Crystal Network, 7
Sardine Oil, Oxidation of by Chemical Data and Mathematical Modeling, 633
Sciadonic (all-*cis* 5,11,14-20:3) Acid, in Plants and Gymnosperms, 1515
Sinapic Acid, Structural Changes During Autoclaving and Development of Color in Canola, 433
Sinapic Acid, Structural Changes During Oxidation and Color Development, 757
Soapstock Films, Potential of from Cottonseed and Safflower, 1387
Solid Fat Content, of Hydrogenated Sunflower Oil by NMR, 1
Solvent Extractor System, for Oilseeds, 1461
Soybean Drying, in Fluidized Bed to Reduce Nonhydratable Phosphatides in Crude Oil, 1467
Soybean Flaking, Effects of Operating Parameters and Physical Properties on, 981
Soybean Oil, Chemistry of Metathesized, 99
Soybean Oil, Effects of Temperature and Cultivar on Proteins, 1233
Soybean Oil, Esterification by Alkylguanidine in Heterogeneous Medium, 1207
Soybean Oil, Margarine from High Saturate Oil, 1175
Soybean Oils, Oxidative Stability of High-Palmitic and High-Stearic Acid Containing, 825
Soybean Proteins, Pilot-Plant Fractionation of Glycinin and β-Conglycinin, 285
Soy Protein Adhesives, Shear Strength and Water Resistance of, 977
Soy Proteins, Effects of Temperature and Cultivar on, 1233
Soy Proteins, Plastic Performance of Components, 117
Soy Proteins, Properties of Plastic Foams from, 1201
Steryl Esters, by Enzymatic Synthesis from Polyunsaturated Fatty Acids, 713
Structured Lipids, Assessment of Lipase and Chemical Strategies for Production of, 443
Structured Lipids, by Enzymes and High Docosahexaenoic Acid from Single Cell Oil, 563
Structured Lipids, by Lipase-Catalyzed Interesterification, Parameters

Affecting Diglyceride Formation, 175
Structured Lipids, Production of by *Rhizomucor miehei* Lipase, 1133
Structured Lipids, Synthesis by Immobilized *Rhizopus delemar* Lipase, 189
Structured Lipids, Synthesis of 1,3-Dilauroyl-2-oleoyl-glycerol by Enzymatic Means, 927
Structured Lipids, Triacylglycerol Profile Determined by Capillary Supercritical Fluid Chromatography, 1405
Structured Low-Calorie Triacylglycerols, by Lipase Synthesis, 1127
Sunflower Oil, Isothermal Crystallization of Hydrogenated, 1
Sunflower Oil, Oxidation of During Storage, 1437
Sunflower Proteins, Peptides of Hydrolysates, 1455
Sunflower Seeds, Extraction and Expression of High Oleic, 1073, 1081
Sunflower Triacylglycerols, Oxidative Stability of, 1169
Supercritical Carbon Dioxide, Extraction and Trapping of Lipids from Chicken Livers, 523
Supercritical Carbon Dioxide, Extraction of *Pythium* Lipids, 595
Supercritical Fluids, Use of to Isolate Polyhydroxyalkanoates from Bacterial Cells, 1371
Supercritical Fluids, Preparation of Fatty Alcohols with, 1363
Surface Properties, of 2-Methoxy Oleate at Air/Water Interface, 853

T

Thioesters, Synthesis by Lipases, 1297
Tocopherols, Distribution of in Hypocotyl of Soybeans Roasted in Microwave Oven, 915
Tocopherols, Effects of Breeding Lines, Planting Location, and Temperature During Development in Soybeans, 349
Trans Acids, Comparison of ATR and Capillary Gas Chromatography for Determination of in Vegetable Oils, 375
Trans Fatty Acids, Determination in Fats and Margarine by FTIR, 1399
Transesterification of Soybean Oil, by Alkylguanidine, 1207
Triacylglycerols, a Simple Method for Regiospecific Analysis by Gas Chromatography, 481
Triglycerides, Surface Tension as Function of Temperature, 379
Triterpene Alcohol, Formation in Refined Olive Oil, 1421

V

Vanaspati, *Trans*-Free from Palm Oil, Palm Stearin, and Palm Olein, Characterization of, 643
Vegetable Oils, Density and Viscosity of, 1415
Vegetable Oils, Study of Thermal Polymerization with Differential Scanning Calorimetry, 1211
Vernonia anthelmintica Seed Oils, Synthesis of Glycol Ethers from, 103
Vernonia galamensis Oil, Time-of-Flight Mass Spectrometry of, 1217

W

Walnut Oils, Fatty Acid, Tocopherol Content and Oxidative Stability of, 1059
Wax Esters, Continuous Synthesis of by Lipase, 1489
Wax Esters, Synthesis from Rapeseed Esters and Fatty Alcohols, 183
Waxes, Synthesis from Milk Fat and Oleyl Alcohol by Lipase, 1017

X

Xanthan Gum, Effect of on Foaming Properties of Whey Protein Isolate, 1383

Y

Yam Bean Seeds, Source of High Palmitic Acid Oil, 1309

Author

A

Abdullah, W.J.W. See Moh, M.H.

Abidi, S.L., G.R. List, and K.A. Rennick. Effect of Genetic Modification on the Distribution of Minor Constituents in Canola Oil, 463

I.H. Kim, and K.A. Rennick. Determination of Nonvolatile Components of Heated Soybean Oils Separated with High-Efficiency Mixed-Bed Polystyrene/Divinylbenzene Columns, 939

See List, G.R.

Ackman, R.G. See Allen, C.A.W.

Adam, M., M.M. Mossoba, T. Dawson, M. Chew, and S. Wasserman. Comparison of Attenuated Total Reflection Infrared Spectroscopy to Capillary Gas Chromatography for *trans* Fatty Acid Determination, 375

Adlercreutz, P. See Anduaga, W.

See Wehtje, E.

Adler-Nissen, J. See Xu, X.

Adlof, R.O. The Lindlar-Catalyzed Reduction of Methyl Santalbate: A Facile Preparation of Methyl 9-*cis*,11-*trans*-Octadecadienoate-9,10-d_2, 301

Ahmad, M.B. See Basri, M.

Aitzetmüller, K., and N. Tsevegsüren. Unusual Fatty Acids in Lipids of *Lapsana*, 769

Akimoto, K. See Kamada, N.

Akoh, C.C. See Jennings, B.H.

See Lin, S.

Alba, J. See Moyano, M.J.

Albi, M.A. See Gutiérrez, F.

Albi, T. See Lanzón, A.

Aldén, M. See Singh, S.K.

Allen, C.A.W., K.C. Watts, and R.G. Ackman. Predicting the Surface Tension of Biodiesel Fuels from Their Fatty Acid Composition, 317

An, W., J.K. Hong, P.N. Pintauro, K. Warner, and W. Neff. The Electrochemical Hydrogenation of Edible Oils in a Solid Polymer Electrolyte Reactor. II. Hydrogenation Selectivity Studies, 215

Anduaga, W., I. Svensson, P. Adlercreutz, and B. Mattiasson. Partial Purification and Characterization of Acylester Hydrolase from *Lupinus mutabilis*, 1157

Angers, P., and J. Arul. A Simple Method for Regiospecific Analysis of Triacylglycerols by Gas Chromatography, 481

Angulo-Guerrero, O. See Gámez-Meza, N.

Añón, M.C. See Herrera, M.L.

Aparicio, R. See Morales, M.T.

Aranda, F. See Salvador, M.D.

Armstrong, L. See Petukhov, I.

Arnaud, T. See Gutiérrez, F.

Arntfield, S.D. See Cai, R.

Arul, J. See Angers, P.

Asadauskas, S., and S.Z. Erhan. Depression of Pour Points of Vegetable Oils by Blending with Diluents Used for Biodegradable Lubricants, 313

Asbi, B.A. See Che Man, Y.B.

Aserin, A. See Garti, N.

See Yaghmur, A.

Ashby, R.D. See Hampson, J.W.

Aubourg, S.P. Recent Advances in Assessment of Marine Lipid Oxidation by Using Fluorescence, 409

Ayorinde, F.O., E. Elhilo, C. Hlongwane, and K.A. Saeed. Matrix-Assisted Laser Desorption/Ionization Time-of-Flight Mass Spectrometry of *Vernonia galamensis* Oil, 1217

B

Baba, T. See Shibasaki, A.

See Shimada, Y.

Bada, J.C. See Prieto González, M.M.

Badlishah, B.S. See Moh, M.H.

Baldioli, M. See Servili, M.

Ballew, A.G. See Kuk, M.S.

Bandarra, N.M., R.M. Campos, I. Batista, M.L. Nunes, and J.M. Empis. Antioxidant Synergy of α-Tocopherol and Phospholipids, 905

Bandhu, C. See De, B.K.

Barbotin, J.N. See Poisson, L.

Barcina, Y. See Nájera, A.I.

Bargale, P.C., R.J. Ford, F.W. Sosulski, D. Wulfsohn, and J. Irudayaraj. Mechanical Oil Expression from Extruded Soybean Samples, 223

Barrera-Arellano, D. See Block, J.M.

Barron, L.J.R. See Nájera, A.I.

Baskar, G., S. Venkatesan, A. Dhathathreyan, and A.B. Mandal. Two-Dimensional Surface Properties of 2-Methoxy Ethyl Oleate at the Air/Water Interface, 853

Basri, M., C.C. Wong, M.B. Ahmad, C.N.A. Razak, and A.B. Salleh. Immobilization of Lipase on Poly(*N*-vinyl-2-pyrrolidone-co-2-hydroxyethyl methacrylate) Hydrogel for the Synthesis of Butyl Oleate, 571

See Razak, C.N.A.

Batista, I. See Bandarra, N.M.

Bautista, J. See Villanueva, A.

See Vioque, J.

Becker, H.C. See Velasco, L.

Berenguer-Navarro, V. See Prats-Moya, M.S.

Bertran, E., M. Blanco, J. Coello, H. Iturriaga, S. Maspoch, and I. Montoliu. Determination of Olive Oil Free Fatty Acid by Fourier Transform Infrared Spectroscopy, 611

Bhattacharyya, D.K. See De, B.K.

Bian, K. See Sun, X.

Binyamin, H. See Garti, N.

Bisakowski, B. See Wahab, A.A.

Blanch, G.P. See Caja, M.M.

Blanco, M. See Bertran, E.

Block, J.M., D. Barrera-Arellano, M.F. Figueiredo, F.C. Gomide, and L. Sauer. Formulation of Special Fats by Neural Networks: A Statistical Approach, 1357

Bolliger, S., Y. Zeng, and E.J. Windhab. In-line Measurement of Tempered Cocoa Butter and Chocolate by Means of Near-Infrared Spectroscopy, 659

Boote, K.J. See Piper, E.L.

Boubekri, K., J. Yano, S. Ueno, and K. Sato. Polymorphic Transformations in *sn*-1,3 Distearoyl-2-ricinoleyl-glycerol, 949

Bradoo, S., R.K. Saxena, and R. Gupta. High Yields of Ascorbyl Palmitate by Thermostable Lipase-Mediated Esterification, 1291

Brevedan, M.I.V. See Crapiste, G.H.

Brown, K. See Reaney, M.J.T.

Burshe, M.C., S.B. Sawant, and V.G. Pangarkar. Dehydration of Glycerine–Water Mixtures by Pervaporation, 209

Byun, M.W. See Lee, K.H.

C

Cai, R., S.D. Arntfield, and J.L. Charlton. Structural Changes of Sinapic Acid and Sinapine Bisulfate During Autoclaving with Respect to the Development of Colored Substances, 433

S.D. Arntfield, and J.L. Charlton, Structural Changes of Sinapic Acid During Alkali-Induced Air Oxidation and the Development of Colored Substances, 757

Caja, M.M., M.L. Ruiz del Castillo, M. Herraiz, and G.P. Blanch. Study of the Enantiomeric Composition of Chiral Constituents in Edible Oils by Simultaneous Distillation-Extraction. Detection of Adulterated Olive Oils, 1027

Calhoun, M.C. See Dowd, M.K.

See Hron, R.J., Sr.

Campos, R.M. See Bandarra, N.M.

Canas, B.J., and M.P. Yurawecz. Ethyl Carbamate Formation During Urea Complexation for Fractionation of Fatty Acids, 537

Carelli, A.A. See Crapiste, G.H.

Cattanach, E. See Singh, P.P.

Cázarez-Casanova, R. See Gámez-Meza, N.

Cazzoli, A. See Tosi, E.A.
Chai, E. See Lambourne, D.
Chang, T.C. See Huang, H.C.
Charlton, J.L. See Cai, R.
Charó-Alonso, M.A. See Toro-Vazquez, J.F.
Chatterjee, T. See De, B.K.
Chaudhury, S. See De, B.K.
Che Maimon, C.H. See Nor Aini, I.
Che Man, Y.B., and G. Setiowaty. Determination of Anisidine Value in Thermally Oxidized Palm Olein by Fourier Transform Infrared Spectroscopy, 243
and C.P. Tan. Effects of Natural and Synthetic Antioxidants on Changes in Refined, Bleached, and Deodorized Palm Olein During Deep-Fat Frying of Potato Chips, 331
T. Haryati, H.M. Ghazali, and B.A. Asbi. Composition and Thermal Profile of Crude Palm Oil and Its Products, 237
M.H. Moh, and F.R. van de Voort. Determination of Free Fatty Acids in Crude Palm Oil and Refined-Bleached-Deodorized Palm Olein Using Fourier Transform Infrared Spectroscopy, 485
G. Setiowaty, and F.R. van de Voort. Determination of Iodine Value of Palm Oil by Fourier Transform Infrared Spectroscopy, 693
See Jaswir, I.
See Moh, M.H.
See Nor Aini, I.
See Tan, C.P.
Chen, Z., and P.E. Hoggard. The Effect of Dissolved Transition Metal Complexes on the Rate of Yellowing of Linseed Oil, 277
Chen, Z. See Raghavachar, R.
Cheryan, M. See Kale, V.
Chew, M. See Adam, M.
Chiang, J.-C. See Huang, F.-C.
Chinachoti, P. See Ponginebbi, L.
Christie, W.W. See Wolff, R.L.
Chumpitaz, L.D.A., L.F. Coutinho, and A.J.A. Meirelles. Surface Tension of Fatty Acids and Triglycerides, 379
Cihacek, L. See Vargas-Lopez, J.M.
Clandinin, M.T. See Ma, D.W.L.
Clemente, A. See Villanueva, A.
See Vioque, J.
Cochran, H.D. See Walker, T.H.
Coello, J. See Bertran, E.
Comeau, L.-C. See Schmitt-Rozieres, M.
Cornette, J.L. See Wang T.
Costes, D. See Wehtje, E.
Cotty, P.J. See Mellon, J.E.
Coutinho, L.F. See Chumpitaz, L.D.A.
Covey, G.H. See Lambourne, D.
Crapiste, G.H., M.I.V. Brevedan, and A.A. Carelli. Oxidation of Sunflower Oil During Storage, 1437
Cuperus, F.P. See Zwijnenberg, H.J.

D

Dahl, S., and F.X. Malcata. Characterization of Forced Oxidation of Sardine Oil: Physicochemical Data and Mathematical Modeling, 633
Daniluk, A. See Litwinienko, G.
Dawson, T. See Adam, M.
De, B.K., and D.K. Bhattacharyya. Deacidification of High-Acid Rice Bran Oil by Reesterification with Monoglyceride, 1243
D.K., Bhattacharyya, and C. Bandhu. Enzymatic Synthesis of Fatty Alcohol Esters by Alcoholysis, 451
T. Chatterjee, and D.K. Bhattacharyya. Synthesis of Geranyl and Citronellyl Esters of Coconut Oil Fatty Acids Through Alcoholysis by *Rhizomucor miehei* Lipase Catalysis, 1501
S. Chaudhury, and D.K. Bhattacharyya. Effect of Nitrogen Sources on γ-Linolenic Acid Accumulation in *Spirulina platensis*, 153
de Castro, H.F., P.C. de Oliveira, C.M.F. Soares, and G.M. Zanin. Immobilization of Porcine Pancreatic Lipase on Celite for Application in the Synthesis of Butyl Butyrate in a Nonaqueous System, 147
de Gelder, R. See van de Streek, J.
de Oliveira, P.C. See de Castro, H.F.
de Renobales, M. See Nájera, A.I.
Deyris, V. See Schmitt-Rozieres, M.
Dhathathreyan, A. See Baskar, G.
Dijkstra, A.J. Stripping Medium Requirement in Continuous Countercurrent Deodorization, 989
Diks, R.M.M., and M.J. Lee. Production of a Very Low Saturate Oil Based on the Specificity of *Geotrichum candidum* Lipase, 455
Divakar, S. See Hari Krishna, S.
Dobarganes, M.C. See Márquez Ruiz, G.
Dolde, D., C. Vlahakis, and J. Hazebroek. Tocopherols in Breeding Lines and Effects of Planting Location, Fatty Acid Composition, and Temperature During Development, 349
Dowd, M.K., L.M. Thomas, and M.C. Calhoun. Crystal and Molecular Structure of an Enantiomeric Gossypol-Acetic Acid Clathrate, 1343
Dufaure, C., J. Leyris, L. Rigal, and Z. Mouloungui. A Twin-Screw Extruder for Oil Extraction: I. Direct Expression of Oleic Sunflower Seeds, 1073
Z. Mouloungui, and L. Rigal. A Twin-Screw Extruder for Oil Extraction: II. Alcohol Extraction of Oleic Sunflower Seeds, 1081
Duh, P.-D., W.J. Yen, and G.-C. Yen. Oxidative Stability of Polyunsaturated Fatty Acids and Soybean Oil in an Aqueous Solution with Emulsifiers, 201
Dunn, R.O. Thermal Analysis of Alternative Diesel Fuels from Vegetable Oils, 109
Dunstan, D. See Lambourne, D.
du Plessis, L.M., and A.J. Meredith. Palm Olein Quality Parameter Changes During Industrial Production of Potato Chips, 731
Dutta, P.C. See Savage, G.P.
Duvick, S. See Shen, N.

E

Ebert, K. See Zwijnenberg, H.J.
Elfman-Börjesson, I., and M. Härröd. Synthesis of Monoglycerides by Glycerolysis of Rapeseed Oil Using Immobilized Lipase, 701
Elhilo, E. See Ayorinde, F.O.
Empis, J.M. See Bandarra, N.M.
Enzelsberger, H. See Mittelbach, M.
Ergan, F. See Poisson, L.
Erhan, S.Z. See Asadauskas, S.
See Wang, C.

F

Falabella, C. See Herrera, M.L.
Fehr, W.R. See Kok, L.L.
See Wang, T.
Field, C.J. See Ma, D.W.L.
Figueiredo, M.F. See Block, J.M.
Fisher, G.S. See Hron, R.J., Sr.
Foglia, T.A. See Hampson, J.W.
See Mangos, T.J.
See Piazza, G.J.
See Wu, W.H.
Ford, R.J. See Bargale, P.C.
Frankel, E.N. See Medina, I.
Fratzke, A.R. See Wu, S.
Frega, N., M. Mozzon, and G. Lercker. Effects of Free Fatty Acids on Oxidative Stability of Vegetable Oil, 325
Fregapane, G. See Salvador, M.D.
Fryer, P.J. See Stapley, A.G.F.
Frykman, H.B., and T.A. Isbell. Decolorization of Meadowfoam Estolides Using Sodium Borohydride, 765
Fukuda, H. See Shimada, Y.

G

Gabernig, R.G. See Ulberth, F.
Gámez-Meza, N., J.A. Noriega-Rodríguez, L.A. Medina-Juárez, J. Ortega-

García, R. Cázarez-Casanova, and O. Angulo-Guerrero. Antioxidant Activity in Soybean Oil of Extracts from Thompson Grape Bagasse, 1445
Garcés, R. See Márquez-Ruiz, G.
Gardette, J.-L. See Mallégol, J.-L.
Gardner, H.W., and C.T. Hou. All (*S*) Stereoconfiguration of 7,10-Dihydroxy-8(*E*)-octadecenoic Acid from Bioconversion of Oleic Acid by *Pseudomonas aeruginosa*, 1151
Garrido-Fernández, J. See Pérez-Gálvez, A.
Garti, N., A. Aserin, I. Tinunova, and H. Binyamin. Double Emulsions of Water-in-Oil-in-Water Stabilized by α-Form Fat Microcrystals. Part 1: Selection of Emulsifiers and Fat Microcrystalline Particles, 383
See Yaghmur, A.
Gerard, C. See Royer, A.
Ghazali, H.M. See Che Man, Y.B.
Glennie-Holmes, M. See Zhou, M.
Goffman, F.D. See Grüneberg, W.J.
See Velasco, L.
Gomide, F.C. See Block, J.M.
Graciani, E. See Prieto González, M.M.
Grané-Teruel, N. See Prats-Moya, M.S.
Grosch, W. See Guth, H.
Grüneberg, W.J., F.D. Goffman, and L. Velasco. Characterization of Yam Bean (*Pachyrhizus* spp.) Seeds as Potential Sources of High Palmitic Acid Oil, 1309
Grzelak, I. See Kula, J.
Guinda, A. See Lanzón, A.
Gunstone, F.D. See Wolff, R.L.
Gupta, R. See Bradoo, S.
Guth, H., and W. Grosch. Impact of 3-Methylnonane-2,4-dione on the Flavor of Oxidized Soybean Oil, 145
Gutiérrez, F., T. Arnaud, and M.A. Albi. Influence of Ecological Cultivation on Virgin Olive Oil Quality, 617

H

Hallberg, M.L., D. Wang, and M. Härröd. Enzymatic Synthesis of Wax Esters from Rapeseed Fatty Acid Methyl Esters and a Fatty Alcohol, 183
Hammond, E.G. See Kok, L.L.
See Wang T.
Hampson, J.W., and R.D. Ashby. Extraction of Lipid-Grown Bacterial Cells by Supercritical Fluid and Organic Solvent to Obtain Pure Medium Chain-Length Polyhydroxyalkanoates, 1371
and T.A. Foglia. Effect of Moisture Content on Immobilized Lipase-Catalyzed Triacylglycerol Hydrolysis Under Supercritical Carbon Dioxide Flow in a Tubular Fixed-Bed Reactor, 777
Han, J.J., Y. Iwasaki, and T. Yamane. Monitoring of Lipase-Catalyzed Transesterification Between Eicosapentaenoic Acid Ethyl Ester and Tricaprylin by Silver Ion High-Performance Liquid Chromatography and High-Temperature Gas Chromatography, 31
See Iwasaki, Y.
Handy, C.A. See Singleton, J.A.
Hang, X., and H. Yang. Model for a Cascade Continuous Epoxidation Process, 89
Hanirah, H. See Nor Aini, I.
Haraldsson, G.G., and A. Thorarensen. Preparation of Phospholipids Highly Enriched with n-3 Polyunsaturated Fatty Acids by Lipase, 1143
Hari Krishna, S., B. Manohar, S. Divakar, and N.G. Karanth. Lipase-Catalyzed Synthesis of Isoamyl Butyrate: Optimization by Response Surface Methodology, 1483
Härröd, M. See Elfman-Börjesson, I.
See Hallberg, M.L.
See van den Hark, S.
Hartel, R.W. See Patience, D.B.
See Peters-Erjawetz, S.
Harwood, J.L. See Salas, J.J.
Haryati, T. See Che Man, Y.B.
Hastilow, C.I. See Lee, T.W.
Hattori, N. See Lai, D.T.
Hayes, D.G. See Zhang, X.
Hazebroek, J. See Dolde, D.
Heinonen, M. See Hopia, A.
Helliwell, S. See Zhou, M.
Hénon, G., Zs. Kemény, K. Recseg, F. Zwobada, and K. Kovari. Deodorization of Vegetable Oils. Part I: Modeling the Geometrical Isomerization of Polyunsaturated Fatty Acids, 73
Heredia, F.J. See Moyano, M.J.
Herraiz, M. See Caja, M.M.
Herrera, M.L., C. Falabella, M. Melgarejo, and M.C. Añón. Isothermal Crystallization of Hydrogenated Sunflower Oil: II. Growth and Solid Fat Content, 1
Hettiarachchy, N.S. See Mott, C.L.
See Park, S.K.
Hirota, Y. See Shimada, Y.
Hita, E. See Moyano, M.J.
Hlongwane, C. See Ayorinde, F.O.
Hoggard, P.E. See Chen, Z.
Holden, M.J. See Vilker, V.L.
Hollander, F. See van de Streek, J.
Hong, J.K. See An, W.
Honjyo, I. See Shibasaki, A.
Hopia, A., and M. Heinonen. Antioxidant Activity of Flavonol Aglycones and Their Glycosides in Methyl Linoleate, 139
Hou, C.T. Biocatalysis Symposium Foreword, 1111
See Gardner, H.W.
See Kuo, T.M.
Howell, N.K. See Saeed, S.
Høy, C.-E. See Xu, X.
Hron, R.J., Sr., H.L. Kim, M.C. Calhoun, and G.S. Fisher. Determination of (+)-, (−)-, and Total Gossypol in Cottonseed by High-Performance Liquid Chromatography, 1351
Hsieh, F.H. See Rodenbush, C.M.
Huang, F.-C., Y.-H. Ju, and J.-C. Chiang. γ-Linolenic Acid-Rich Triacylglycerols Derived from Borage Oil *via* Lipase-Catalyzed Reactions, 833
Huang, H.C., T.C. Chang, and J. Jane. Mechanical and Physical Properties of Protein-Starch Based Plastics Produced by Extrusion and Injection Molding, 1101
Huang, T.-H. See Lee, Y.-L.
Hulbert, G.J. See Walker, T.H.
Hwang, K.T. Hydrocarbons Detected in Irradiated Shell Eggs During Storage, 1183
See Park, J.Y.

I

Ikeda, I. See Yamasaki, M.
Illingworth, D. See Patience, D.B.
Irimoto, Y. See Shibasaki, A.
Irudayaraj, J. See Bargale, P.C.
Isbell, T.A. See Frykman, H.B.
See Mund, M.S.
Ismail, A.A. See Li, H.
See Ma, K.
Iturriaga, H. See Bertran, E.
Iwasaki, Y., J.J. Han, M. Narita, R. Rosu, and T. Yamane. Enzymatic Synthesis of Structured Lipids from Single Cell Oil of High Docosahexaenoic Acid Content, 563
See Han, J.J.
See Rosu, R.

J

Jalali, A.F. See Singh, S.K.
Jan, S. See Poisson, L.
Jane, J. See Huang, H.C.
Jansen, F.J.H.M. See van Ruth, S.M.
Jaswir, I., and Y.B. Che Man. Use Optimization of Natural Antioxidants in Refined, Bleached, and Deodorized Palm Olein During Repeated Deep-

Fat Frying Using Response Surface Methodology, 341
Jennings, B.H., and C.C. Akoh. Enzymatic Modification of Triacylglycerols of High Eicosapentaenoic and Docosahexaenoic Acids Content to Produce Structured Lipids, 1133
Jeyarani, T., and S. Yella Reddy. Heat-Resistant Cocoa Butter Extenders from Mahua (*Madhuca latifolia*) and Kokum (*Garcinia indica*) Fats, 1431
Jinap, S. See Moh, M.H.
Johnson, L.A. See Wu, S.
Jones, K.C. See Mangos, T.J.
Jorge, N. See Márquez Ruiz, G.
Jovanović, B. See Vujković, G.
Ju, Y.-H. See Huang, F.-C.

K

Kale, V., S.P.R. Katikaneni, and M. Cheryan. Deacidifying Rice Bran Oil by Solvent Extraction and Membrane Technology, 723
Kamada, N., H. Kawashima, E. Sakuradani, K. Akimoto, J. Ogawa, and S. Shimizu. Production of 8,11-*cis*-Eicosadienoic Acid by a Δ5 and Δ12 Desaturase-Defective Mutant Derived from the Arachidonic Acid-Producing Fungus *Mortierella alpina* 1S-4, 1269
Kamal-Eldin, A. See Lampi, A.-M.
Kanabur, M. See Noureddini, H.
Kaneshiro, T. See Kuo, T.M.
Karanth, N.G. See Hari Krishna, S.
Karlović, Đ. See Vujković, G.
Kasprzycka-Guttman, T. See Litwinienko, G.
Kataja, L. See Lampi, A.-M.
Katikaneni, S.P.R., See Kale, V.
Kato, S. See Shimada, Y.
Kaur, H. See Singh, S.
Kawashima, H. See Kamada, N.
Kell, D.B. See Vlahov, G.
Kemény, Zs. See Hénon, G.
Kermasha, S. See Wahab, A.A.
Kikuzaki, H. See Nakayama, R.
Kim, H.L. See Hron, R.J., Sr.
Kim, H.-R. See Sun, X.S.
Kim, I.H. See Abidi, S.L.
Kim, K.S. See Lee, K.H.
Kim, M. See Shibasaki, A.
Kimura, T. See Subramanian, R.
King, J.W. See Snyder, J.M.
Kishihara, K. See Yamasaki, M.
Klein, E. See Weber, N.
Knothe, G. Rapid Monitoring of Transesterification and Assessing Biodiesel Fuel Quality by Near Infrared Spectroscopy Using a Fiber-Optic Probe, 795
Kok, L.L., W.R. Fehr, E.G. Hammond, and P.J. White. *Trans*-Free Margarine from Highly Saturated Soybean Oil, 1175
Kola, P.V. See Raghavachar, R.
Kolisis, F.N. See Stamatis, H.
Konishi, H. See Miura, S.
Kotsifaki, F. See Koutsaftakis, A.
See Stefanoudaki, E.
Koutsaftakis, A., F. Kotsifaki, and E. Stefanoudaki. Effect of Extraction System, Stage of Ripeness, and Kneading Temperature on the Sterol Composition of Virgin Olive Oils, 1477
See Stefanoudaki, E.
Kovari, K. See Hénon, G.
Krosse, A.M. See Zwijnenberg, H.J.
Kuk, M.S., and A.G. Ballew. The Potential of Soapstock-Derived Film: Cottonseed and Safflower, 1387
Kuksis, A. See Osada, K.
Kula, J., K. Smigielski, T.B. Quang, I. Grzelak, and M. Sikora. Preparation of ω-Hydroxynonanoic Acid and Its Ester Derivatives, 811
Kuo, T.M., A.C. Lanser, T. Kaneshiro, and C.T. Hou. Conversion of Oleic Acid to 10-Ketostearic Acid by *Sphingobacterium* sp. Strain O22, 709

L

Lai, D.T., N. Hattori, and C.J. O'Connor. Kinetics of Enzymatic Synthesis of Isopropylidene Glycerol Esters by Goat Pregastric Lipase, 845
Lambourne, D., G.H. Covey, E. Chai, and D. Dunstan. Lecithin Gum Rheology and Processing Implications, 67
Lampert, D. See Liu, L.
Lampi, A.-M., L. Kataja, A. Kamal-Eldin, and V. Piironen. Antioxidant Activities of α- and γ-Tocopherols in the Oxidation of Rapeseed Oil Triacylglycerols, 749
Lanser, A.C., and L.K. Manthey. Bioconversion of Oleic Acid by *Bacillus* Strain NRRL BD-447: Identification of 7-Hydroxy-17-oxo-9-*cis*-octadecenoic Acid, 1023
See Kuo, T.M.
Lanzón, A., T. Albi, and A. Guinda. Formation of a Δ^7 Triterpene Alcohol in Refined Olive Oils, 1421
Larock, R.C. See Refvik, M.D.
Leahy, J.J. See McDonnell, K.
Le Botlan, D., L. Ouguerram, L. Smart, and L. Pugh. Characterization of a Semisolid State in Milk Fat Through T_2* Resolved T_1 Distributions by Time Domain Nuclear Magnetic Resonance, 255
Lee, J.W. See Lee, K.H.
Lee, K.H., H.S. Yook, J.W. Lee, W.J. Park, K.S. Kim, and M.W. Byun. Quenching Mechanism and Kinetics of Ascorbyl Palmitate for the Reduction of the Gamma Irradiation-Induced Oxidation of Oils, 921
Lee, M.J. See Diks, R.M.M.
Lee, T.W., and C.I. Hastilow. Quantitative Determination of Triacylglycerol Profile of Structured Lipid by Capillary Supercritical Fluid Chromatography and High-Temperature Gas Chromatography, 1405
Lee, Y.-L., M.-S. Su, T.-H. Huang, and J.-F. Shaw. C-Terminal His-Tagging Results in Substrate Specificity Changes of the Thioesterase I from *Escherichia coli*, 1113
Lees, M. See Royer, A.
Lemaire, J. See Mallégol, J.
León-Camacho, M. See Márquez-Ruiz, G.
Lercker, G. See Frega, N.
Letasi, R.J. See Raghavachar, R.
Leyris, J. See Dufaure, C.
Li, H., F.R. van de Voort, J. Sedman, and A.A. Ismail. Rapid Determination of *cis* and *trans* Content, Iodine Value, and Saponification Number of Edible Oils by Fourier Transform Near Infrared Spectroscopy, 491
Li, S., R.J. Maxwell, and A.R. Lightfield. In-line and Off-line Trapping of Lipids Extracted from Chicken Liver by Supercritical Carbon Dioxide, 523
Liew, K.Y. See Yow, C.J.
Lightfield, A.R. See Li, S.
Lin, S., C.C. Akoh, and A.E. Reynolds. Determination of Optimal Conditions for Selected Adsorbent Combinations to Recover Used Frying Oils, 739
List, G.R., F. Orthoefer, N. Taylor, T. Nelsen, and S.L. Abidi. Characterization of Phospholipids from Glyphosate-Tolerant Soybeans, 57
See Abidi, S.L.
See Neff, W.E.
Litwinienko, G., A. Daniluk, and T. Kasprzycka-Guttman. A Differential Scanning Calorimetry Study on the Oxidation of C_{12}–C_{18} Saturated Fatty Acids and Their Esters, 655
Liu, L., and D. Lampert. Monitoring Chemical Interesterification, 783
Lombardía, I. See Prieto González, M.M.
Lozano-Ruiz, M. See Pérez-Gálvez, A.

M

Ma, D.W.L., A.A. Wierzbicki, C.J. Field, and M.T. Clandinin. Preparation of Conjugated Linoleic Acid from Safflower Oil, 729
Ma, K., F.R. van de Voort, J. Sedman, and A.A. Ismail. *Trans* Fatty Acid Determination in Fats and Margarine by Fourier Transform Infrared Spectroscopy Using a Disposable Infrared Card, 1399
Mabon, F. See Royer, A.

Macchioni, A. See Servili, M.
Maekawa, T. See Subramanian, R.
Mahajan, S. See Singh, S.
Maier, D.E. See Singh, P.P.
Malcata, F.X., See Dahl, S.
Malcolmson, L.J. See Petukhov, I.
Mallégol, J., J.-L. Gardette, and J. Lemaire. Long-Term Behavior of Oil-Based Varnishes and Paints, 967
Mancha, M. See Márquez-Ruiz, G.
Mandal, A.B. See Baskar, G.
Mangos, T.J., K.C. Jones, and T.A. Foglia. Lipase-Catalyzed Synthesis of Structured Low-Calorie Triacylglycerols, 1127
Manohar, B. See Hari Krishna, S.
Manthey, L.K. See Lanser, A.C.
Marangoni, A.G. See Narine, S.S.
Marangoni, A.G. See Willis, W.M.
Marmer, W.N. See Wu, W.H.
Marpeau, A.M. See Wolff, R.L.
Márquez Ruiz, G., M. Martín Polvillo, N. Jorge, M.V. Ruiz Méndez, and M.C. Dobarganes. Influence of Used Frying Oil Quality and Natural Tocopherol Content on Oxidative Stability of Fried Potatoes, 421
R. Garcés, M. León-Camacho, and M. Mancha. Thermoxidative Stability of Triacylglycerols from Mutant Sunflower Seeds, 1169
Martin, G.J. See Royer, A.
Martín-Carratalá, M.L. See Prats-Moya, M.S.
Martín Polvillo, M. See Márquez Ruiz, G.
Maspoch, S. See Bertran, E.
Massingill, J.L. See Raghavachar, R.
Matsuzaki, F. See Yoshida, K.
Mattiasson, B. See Anduaga, W.
Maxwell, R.J. See Li, S.
Mayhew, M. See Vilker, V.L.
McDonnell, K., S. Ward, J.J. Leahy, and P. McNulty. Properties of Rapeseed Oil for Use as a Diesel Fuel Extender, 539
McNeil, D.L. See Savage, G.P.
McNeill, G.P., C. Rawlins, and A.C. Peilow. Enzymatic Enrichment of Conjugated Linoleic Acid Isomers and Incorporation into Triglycerides, 1265
McNulty, P. See McDonnell, K.
Medina, I., M.T. Satué-Gracia, and E.N. Frankel. Static Headspace Gas Chromatographic Analyses to Determine Oxidation of Fish Muscle Lipids During Thermal Processing, 231
Medina-Juárez, L.A. See Gámez-Meza, N.
Meirelles, A.J.A. See Chumpitaz, L.D.A.
Melgarejo, M. See Herrera, M.L.
Melgosa, M. See Moyano, M.J.
Mellon, J.E., and P.J. Cotty. Raffinose Content May Influence Cottonseed Susceptibility to Aflatoxin Contamination, 883
Meredith, A.J. See du Plessis, L.M.
Millán, F. See Villanueva, A.
See Vioque, J.
Mínguez-Mosquera, M.I. See Pérez-Gálvez, A.
Miniati, E. See Servili, M.
Mitsuhashi, S. See Yoshida, H.
Mittelbach, M., and H. Enzelsberger. Transesterification of Heated Rapeseed Oil for Extending Diesel Fuel, 545
Miura, S., A. Ogawa, and H. Konishi. A Rapid Method for Enzymatic Synthesis and Purification of the Structured Triacylglycerol, 1,3-Dilauroyl-2-oleoyl-glycerol, 927
Mizrahi, Y. See Yaghmur, A.
Mo, X. See Sun, X.S.
Mogi, K.-I., M. Nakajima, and S. Mukataka. Surfactant Modification of Lipases for Lipid Interesterification and Hydrolysis Reactions, 1259
Moh, M.H., Y.B. Che Man, B.S. Badlishah, S. Jinap, M.S. Saad, and W.J.W. Abdullah. Quantitative Analysis of Palm Carotene Using Fourier Transform Infrared and Near Infrared Spectroscopy, 249
Y.B. Che Man, F.R. van de Voort, and W.J.W. Abdullah. Determination of Peroxide Value in Thermally Oxidized Crude Palm Oil by Near Infrared Spectroscopy, 19
See Che Man, Y.B.
Møller, P. See van den Hark, S.
Montedoro, G. See Servili, M.
Montero-de-Espinosa, V. See Pérez-Gálvez, A.
Montoliu, I. See Bertran, E.
Morales, M.T., and R. Aparicio. Effect of Extraction Conditions on Sensory Quality of Virgin Olive Oil, 295
Morin, A. See Wahab, A.A.
Moriyama, S. See Shibasaki, A.
See Shimada, Y.
Mossoba, M.M. See Adam, M.
Mott, C.L., N.S. Hettiarachchy, and M. Qi. Effect of Xanthan Gum on Enhancing the Foaming Properties of Whey Protein Isolate, 1383
Mouloungui, Z. See Dufaure, C.
Moyano, M.J., M. Melgosa, J. Alba, E. Hita, and F.J. Heredia. Reliability of the Bromthymol Blue Method for Color in Virgin Olive Oils, 687
Mozzon, M. See Frega, N.
Mu, H. See Xu, X.
Mukataka, S. See Mogi, K.-I.
Mukherjee, K.D. See Weber, N.
Mund, M.S., and T.A. Isbell. Synthesis of Chloroalkoxy Eicosanoic and Docosanoic Acids from Meadowfoam Fatty Acids by Oxidation with Aqueous Sodium Hypochlorite, 1189
Murphy, P.A. See Wu, S.
Musani, R. See Razak, C.N.A.

N

Nabetani, H. See Subramanian, R.
Nagendrappa, G., and S.S. Raj Urs. Chloramine-T with Iodine: A New Reagent to Determine the Iodine Value of Edible Oils. Part II, 1001
Nájera, A.I., S. Perea, Y. Barcina, M. de Renobales, and L.J.R. Barron. A Reverse-Phase High-Performance Liquid Chromatographic Method for Analyzing Complex Mixtures of Triglycerides. Application to the Fat Fraction of an Aged Cheese, 399
Nakai, S. See Shimada, Y.
Nakajima, M. See Mogi, K.-I.
See Subramanian, R.
Nakatani, N. See Nakayama, R.
Nakayama, R., Y. Tamura, H. Kikuzaki, and N. Nakatani. Antioxidant Effect of the Constituents of Susabinori (*Porphyra yezoensis*), 649
Namal Senanayake, S.P.J., and F. Shahidi. Enzymatic Incorporation of Docosahexaenoic Acid into Borage Oil, 1009
Narine, S.S., and A.G. Marangoni. The Difference Between Cocoa Butter and Salatrim® Lies in the Microstructure of the Fat Crystal Network, 7
Narita, M. See Iwasaki, Y.
Naulet, N. See Royer, A.
Nawar, W.W. See Ponginebbi, L.
Neese, A.L. See Snyder, J.M.
Neff, W. See An, W.
Neff, W.E., and G.R. List. Oxidative Stability of Natural and Randomized High-Palmitic- and High-Stearic-Acid Oils from Genetically Modified Soybean Varieties, 825
Nelsen, T. See List, G.R.
Nerd, A. See Yaghmur, A.
Noda, H. See Shimada, Y.
Nor Aini, I., C.H. Che Maimon, H. Hanirah, S. Zawiah, and Y.B. Che Man. *Trans*-Free Vanaspati Containing Ternary Blends of Palm Oil–Palm Stearin–Palm Olein and Palm Oil–Palm Stearin–Palm Kernel Olein, 643
Noriega-Rodríguez, J.A. See Gámez-Meza, N.
Norton, J. See Whittinghill, J.M.
Noureddini, H., and M. Kanabur. Liquid-Phase Catalytic Oxidation of Unsaturated Fatty Acids, 305
Nunes, M.L. See Bandarra, N.M.

Nuñez, A. See Piazza, G.J.
Nzai, J.M., and A. Proctor. Soy Lecithin Phospholipid Determination by Fourier Transform Infrared Spectroscopy and the Acid Digest/Arseno-Molybdate Method: A Comparative Study, 61

O

O'Connor, C.J. See Lai, D.T.
Ogawa, A. See Miura, S.
Ogawa, J. See Kamada, N.
Okos, M.R. See Singh, P.P.
Ortega-García, J. See Gámez-Meza, N.
Orthoefer, F. See List, G.R.
Osada, K., A. Ravandi, and A. Kuksis. Rapid Analysis of Oxidized Cholesterol Derivatives by High-Performance Liquid Chromatography Combined with Diode-Array Ultraviolet and Evaporative Laser Light-Scattering Detection, 863
Ouguerram, L. See Le Botlan, D.

P

Palmer, M. See Xu, X-Q.
Pangarkar, V.G. See Burshe, M.C.
Park, J.Y., and K.T. Hwang. Hydrocarbons as Markers for Identifying Post-irradiated Peanuts, 125
Park, S.K., and N.S. Hettiarachchy. Physical and Mechanical Properties of Soy Protein-Based Plastic Foams, 1201
Park, W.J. See Lee, K.H.
Parkin, K.L. See Pinsirodom, P.
Patel, R.N. Biocatalytic Synthesis of Chiral Intermediates for Antiviral and Antihypertensive Drugs, 1275
Patience, D.B., R.W. Hartel, and D. Illingworth. Crystallization and Pressure Filtration of Anhydrous Milk Fat: Mixing Effects, 585
Pedroche, J. See Villanueva, A.
See Vioque, J.
Pédrono, F. See Wolff, R.L.
Peilow, A.C. See McNeill, G.P.
Peinemann, K.-V. See Zwijnenberg, H.J.
Perea, S. See Nájera, A.I.
Pérez-Briceño, F. See Toro-Vazquez, J.F.
Pérez-Gálvez, A., J. Garrido-Fernández, and M.I. Mínguez-Mosquera. Participation of Pepper Seed in the Stability of Paprika Carotenoids, 1449
J. Garrido-Fernández, M.I. Mínguez-Mosquera, M. Lozano-Ruiz, and V. Montero-de-Espinosa. Fatty Acid Composition of Two New Pepper Varieties (*Capsicum annuum* L. cv. Jaranda and Jariza). Effect of Drying Process and Nutritional Aspects, 205
Perkins, E.G. See Tompkins, C.
Peschar, R. See van Langevelde, A.
See van Malssen, K.
Peters-Erjawetz, S., J. Ulrich, M. Tiedtke, and R.W. Hartel. Milk Fat Fractionation by Solid Layer Melt Crystallization, 579
Petukhov, I., L.J. Malcolmson, R. Przybylski, and L. Armstrong. Frying Performance of Genetically Modified Canola Oils, 627
L.J. Malcolmson, R. Przybylski, and L. Armstrong. Storage Stability of Potato Chips Fried in Genetically Modified Canola Oils, 889
Phillips, J.G. See Wu, W.H.
Piazza, G.J., T.A. Foglia, and A. Nuñez. Preparation of Fatty Epoxy Alcohols Using Oat Seed Peroxygenase in Nonaqueous Media, 551
Piironen, V. See Lampi, A.-M.
Pinsirodom, P., and K.L. Parkin. Fatty Acid and Product Selectivities of Potato Tuber Lipid Acyl Hydrolase in Esterification Reactions with Glycerol in Organic Media, 1119
Pintauro, P.N. See An, W.
Piper, E.L., and K.J. Boote. Temperature and Cultivar Effects on Soybean Seed Oil and Protein Concentrations, 1233
Poisson, L., S. Jan, J.C. Vuillemard, C. Sarazin, J.P. Séguin, J.N. Barbotin, and F. Ergan. Lipase-Catalyzed Synthesis of Waxes from Milk Fat and Oleyl Alcohol, 1017
Pollak, L. See Shen, N.
Ponginebbi, L., W.W. Nawar, and P. Chinachoti. Oxidation of Linoleic Acid in Emulsions: Effect of Substrate, Emulsifier, and Sugar Concentration, 131
Posthumus, M.A. See van Ruth, S.M.
Prats-Moya, M.S., N. Grané-Teruel, V. Berenguer-Navarro, and M.L. Martín-Carratalá. A Chemometric Study of Genotypic Variation in Triacylglycerol Composition Among Selected Almond Cultivars, 267
Prieto González, M.M., J.C. Bada, E. Graciani, and I. Lombardía. A Comparative Study of Two Heating Procedures in the Physical Refining of Edible Oils, 1471
Proctor, A. See Nzai, J.M.
See Whittinghill, J.M.
Przybylski, R. See Petukhov, I.
Pugh, L. See Le Botlan, D.

Q

Qi, M. See Mott, C.L.
Quang, T.B. See Kula, J.

R

Raghavachar, R., R.J. Letasi, P.V. Kola, Z. Chen, and J.L. Massingill. Rubber-Toughening Epoxy Thermosets with Epoxidized Crambe Oil, 511
Raj Urs, S.S. See Nagendrappa, G.
Ravandi, A. See Osada, K.
Rawlins, C. See McNeill, G.P.
Razak, C.N.A., R. Musani, M. Basri, and A.B. Salleh. Characterization of Membrane-Bound Lipase from a Thermophilic *Rhizopus oryzae* Isolated from Palm Oil Mill Effluent, 171
Razak, C.N.A. See Basri, M.
Re, E. See Tosi, E.A.
Reaney, M.J.T., N.J. Tyler, and K. Brown. Practical Nuclear Magnetic Resonance Analysis of Liquid Oil in Oilseeds: I Factors Affecting Peak Width, 859
Recseg, K. See Hénon, G.
Refvik, M.D., and R.C. Larock. The Chemistry of Metathesized Soybean Oil, 99
R.C. Larock, and Q. Tian. Ruthenium-Catalyzed Metathesis of Vegetable Oils, 93
Reipa, V. See Vilker, V.L.
Rennick, K.A. See Abidi, S.L.
Reuber, M.A. See Wu, S.
Reynolds, A.E. See Lin, S.
Rieke, R.D. See Thakur, D.S.
Rigal, L. See Dufaure, C.
Robards, K. See Zhou, M.
Roberts, B.D. See Thakur, D.S.
Rodenbush, C.M., F.H. Hsieh, and D.S. Viswanath. Density and Viscosity of Vegetable Oils, 1415
Rodríguez Patino, J.M. See Ruiz Domínguez, M.
Roozen, J.P. See van Ruth, S.M.
Rosu, R., M. Yasui, Y. Iwasaki, and T. Yamane. Enzymatic Synthesis of Symmetrical 1,3-Diacylglycerols by Direct Esterification of Glycerol in Solvent-Free System, 839
See Iwasaki, Y.
Royer, A., C. Gerard, N. Naulet, M. Lees, and G.J. Martin. Stable Isotope Characterization of Olive Oils. I—Compositional and Carbon-13 Profiles of Fatty Acids, 357
N. Naulet, F. Mabon, M. Lees, and G.J. Martin. Stable Isotope Characterization of Olive Oils. II—Deuterium Distribution in Fatty Acids Studied by Nuclear Magnetic Resonance, 365
Ruan, M. See Singleton, J.A.
Ruiz del Castillo, M.L., See Caja, M.M.
Ruiz Domínguez, M., and J.M. Rodríguez Patino. Effect of Ethanol on Monoglyceride Monolayers at the Air-Aqueous Phase Interface, 1041
Ruiz Méndez, M.V. See Márquez Ruiz, G.

S

Saad, M.S. See Moh, M.H.

Saeed, K.A. See Ayorinde, F.O.
Saeed, S., and N.K. Howell. High-Performance Liquid Chromatography and Spectroscopic Studies on Fish Oil Oxidation Products Extracted from Frozen Atlantic Mackerel, 391
Saito, K. See Shibasaki, A.
Sakuradani, E. See Kamada, N.
Salas, J.J., M. Williams, J.L. Harwood, and J. Sánchez. Lipoxygenase Activity in Olive (*Olea europaea*) Fruit, 1163
Salisbury, P. See Xu, X-Q.
Salleh, A.B. See Basri, M.
See Razak, C.N.A.
Salvador, M.D., F. Aranda, and G. Fregapane. Contribution of Chemical Components of Cornicabra Virgin Olive Oils to Oxidative Stability. A Study of Three Successive Crop Seasons, 427
Samukawa, T. See Shimada, Y.
Sánchez, J. See Salas, J.J.
Sánchez-Vioque, R. See Villanueva, A.
See Vioque, J.
Sanford, J.H. See Singleton, J.A.
Sarazin, C. See Poisson, L.
Sato, K. See Boubekri, K.
Satué-Gracia. See Medina, I.
Sauer, L. See Block, J.M.
Savage, G.P., P.C. Dutta, and D.L. McNeil. Fatty Acid and Tocopherol Contents and Oxidative Stability of Walnut Oils, 1059
Sawant, S.B. See Burshe, M.C.
Saxena, R.K. See Bradoo, S.
Schenk, H. See ten Grotenhuis, E.
See van Aken, G.A.
See van Langevelde, A.
See van Malssen, K.
Schmitt-Rozieres, M., G. Vanot, V. Deyris, and L.-C. Comeau. *Borago officinalis* Oil: Fatty Acid Fractionation by Immobilized *Candida rugosa* Lipase, 557
Schrammel, F. See Ulberth, F.
Schuchardt, U. See Sercheli, R.
Sedman, J. See Li, H.
See Ma, K.
Sekine, T. See Yoshida, K.
Selvaggini, R. See Servili, M.
Séquin, J.P. See Poisson, L.
Sercheli, R., R.M. Vargas, and U. Schuchardt. Alkylguanidine-Catalyzed Heterogeneous Transesterification of Soybean Oil, 1207
Sereti, V. See Stamatis, H.
Servili, M., M. Baldioli, R. Selvaggini, E. Miniati, A. Macchioni, and G. Montedoro. High-Performance Liquid Chromatography Evaluation of Phenols in Olive Fruit, Virgin Olive Oil, Vegetation Waters, and Pomace and 1D- and 2D-Nuclear Magnetic Resonance Characterization, 873
Setiowaty, G. See Che Man, Y.B.
Shahidi, F. See Namal Senanayake, S.P.J.
See Wanasundara, P.K.J.P.D.
Shaw, A.D. See Vlahov, G.
Shaw, J.-F. See Lee, Y.-L.
Shen, N., S. Duvick, P. White, and L. Pollak. Oxidative Stability and AromaScan Analyses of Corn Oils with Altered Fatty Acid Content, 1425
Shibasaki, A., Y. Irimoto, M. Kim, K. Saito, K. Sugita, T. Baba, I. Honjyo, S. Moriyama, and T. Sugo. Selective Binding of Docosahexaenoic Acid Ethyl Ester to a Silver-Ion-Loaded Porous Hollow-Fiber Membrane, 771
Shibasaki-Kitakawa, N. See Takahashi, A.
Shimada, Y., Y. Hirota, T. Baba, A. Sugihara, S. Moriyama, Y. Tominaga, and T. Terai. Enzymatic Synthesis of Steryl Esters of Polyunsaturated Fatty Acids, 713
Y. Hirota, T. Baba, S. Kato, A. Sugihara, S. Moriyama, Y. Tominaga, and T. Terai. Enzymatic Synthesis of l-Menthyl Esters in Organic Solvent-Free System, 1139
M. Suenaga, A. Sugihara, S. Nakai, and Y. Tominaga. Continuous Production of Structured Lipid Containing γ-Linolenic and Caprylic Acids by Immobilized *Rhizopus delemar* Lipase, 189
Y. Watanabe, T. Samukawa, A. Sugihara, H. Noda, H. Fukuda, and Y. Tominaga. Conversion of Vegetable Oil to Biodiesel Using Immobilized *Candida antarctica* Lipase, 789
Shimizu, S. See Kamada, N.
Sikora, M. See Kula, J.
Singh, P.P., D.E. Maier, M.R. Okos, E. Cattanach, and K.P. Trumble. Effects of Physical Properties and Operating Parameters on Soybean Flaking, 981
Singh, S., S. Mahajan, and H. Kaur. Synthesis of Tetrahydrofuran Ring Containing Oligoethylene Glycol Ethers from the Seed Oil of *Vernonia anthelmintica*, 103
Singh, S.K., A.F. Jalali, and M. Aldén. Modulated Temperature Differential Scanning Calorimetry for Examination of Tristearin Polymorphism: I. Effect of Operational Parameters, 499
A.F. Jalali, and M. Aldén. Modulated Temperature Differential Scanning Calorimetry for Examination of Tristearin Polymorphism: 2. Isothermal Crystallization of Metastable Forms, 507
Singleton, J.A., and L.F. Stikeleather. A Solvent Extractor System for the Rapid Extraction of Lipids and Trace Bioactive Micronutrients in Oilseeds, 1461
M. Ruan, J.H. Sanford, C.A. Handy, and L.F. Stikeleather. Separation and Characterization of Peanut Phospholipid Molecular Species Using High-Performance Liquid Chromatography and Fast Atom Bombardment Mass Spectrometry, 49
Skands, A.R.H. See Xu, X.
Smart, L. See Le Botlan, D.
Smigielski, K. See Kula, J.
Snyder, J.M., J.W. King, S.L. Taylor, and A.L. Neese. Concentration of Phytosterols for Analysis by Supercritical Fluid Extraction, 717
Soares, C.M.F. See de Castro, H.F.
Sonneveld, E. See van Langevelde, A.
Sosulski, F.W. See Bargale, P.C.
Stamatis, H., V. Sereti, and F.N. Kolisis. Studies on the Enzymatic Synthesis of Lipophilic Derivatives of Natural Antioxidants, 1505
Stapley, A.G.F., H. Tewkesbury, and P.J. Fryer. The Effects of Shear and Temperature History on the Crystallization of Chocolate, 677
Stefanoudaki, E., F. Kotsifaki, and A. Koutsaftakis. Classification of Virgin Olive Oils of the Two Major Cretan Cultivars Based on Their Fatty Acid Composition, 623
See Koutsaftakis, A.
Stikeleather, L.F. See Singleton, J.A.
Su, M.-S. See Lee, Y.-L.
Subramanian, R., M. Nakajima, A. Yasui, H. Nabetani, T. Kimura, and T. Maekawa. Evaluation of Surfactant-Aided Degumming of Vegetable Oils by Membrane Technology, 1247
Suenaga, M. See Shimada, Y.
Sugano, M. See Yamasaki, M.
Sugihara, A. See Shimada, Y.
Sugita, K. See Shibasaki, A.
Sugo, T. See Shibasaki, A.
Sun, X., and K. Bian. Shear Strength and Water Resistance of Modified Soy Protein Adhesives, 977
Sun, X.S., H.-R. Kim, and X. Mo. Plastic Performance of Soybean Protein Components, 117
Svensson, I. See Anduaga, W.

T

Takagi, S. See Yoshida, H.
Takahashi, A., N. Shibasaki-Kitakawa, and T. Yonemoto. Kinetic Model for

Autoxidation of β Carotene in Organic Solutions, 897
Tamura, Y. See Nakayama, R.
Tan, C.P., and Y.B. Che Man. Quantitative Differential Scanning Calorimetric Analysis for Determining Total Polar Compounds in Heated Oils, 1047
See Che Man, Y.B.
Tapiz, L. See Tosi, E.A.
Tat, M.E., and J.H. Van Gerpen. The Kinematic Viscosity of Biodiesel and Its Blends with Diesel Fuel, 1511
Taylor, N. See List, G.R.
Taylor, S.L. See Snyder, J.M.
ten Grotenhuis, E., G.A. van Aken, K.F. van Malssen, and H. Schenk. Polymorphism of Milk Fat Studied by Differential Scanning Calorimetry and Real-Time X-ray Powder Diffraction, 1031
See van Aken, G.A.
Terai, T. See Shimada, Y.
Tewkesbury, H. See Stapley, A.G.F.
Thakur, D.S., B.D. Roberts, G.T. White, and R.D. Rieke. Fatty Methyl Ester Hydrogenation to Fatty Alcohol: Reaction Inhibition by Glycerine and Monoglyceride, 995
Thomas, L.M. See M.K. Dowd
Thorarensen, A. See Haraldsson, G.G.
Tian, Q. See Refvik, M.D.
Tiedtke, M. See Peters-Erjawetz, S.
Tiunova, I. See Garti, N.
Tominaga, Y. See Shimada, Y.
Tompkins, C., and E.G. Perkins. The Evaluation of Frying Oils with the *p*-Anisidine Value, 945
Toro-Vazquez, J.F., M.A. Charó-Alonso, and F. Pérez-Briceño. Fatty Acid Composition and Its Relationship with Physicochemical Properties of Pecan (*Carya illinoensis*) Oil, 957
Tosi, E.A., A. Cazzoli, E. Re, and L. Tapiz. Soybean Drying in Fluidized Bed. Effect on the Hydratable and Nonhydratable Phosphatide Concentration in Crude and Degummed Crude Oil, 1467
Tostenson, K. See Vargas-Lopez, J.M.
Tran, V.H. See Xu, X-Q.
Trumble, K.P. See Singh, P.P.
Tsevegsüren, N. See Aitzetmüller, K.
Tyler, N.J. See Reaney, M.J.T.

U

Ueno, S. See Boubekri, K.
Ulberth, F., R.G. Gabernig, and F. Schrammel. Flame-Ionization Detector Response to Methyl, Ethyl, Propyl, and Butyl Esters of Fatty Acids, 263
Ulrich, J. See Peters-Erjawetz, S.

V

van Aken, G.A., E. ten Grotenhuis, A.J. van Langevelde, and H. Schenk. Composition and Crystallization of Milk Fat Fractions, 1323
See ten Grotenhuis, E.
van de Hark, S., M. Härröd, and P. Møller. Hydrogenation of Fatty Acid Methyl Esters to Fatty Alcohols at Supercritical Conditions, 1363
van de Streek, J., P. Verwer, R. de Gelder, and F. Hollander. Structural Analogy Between β′ Triacylglycerols and *n*-Alkanes. Toward the Crystal Structure of β′-2 p.p+2.p Triacylglycerols, 1333
van de Voort, F.R. See Che Man, Y.B.
See Li, H.
See Ma, K.
See Moh, M.H.
van Gerpen, J.H. See Tat, M.E.
van Langevelde, A., K. van Malssen, E. Sonneveld, R. Peschar, and H. Schenk. Crystal Packing of a Homologous Series bε-Stable Triacylglycerols, 603
See van Aken, G.A.
See van Malssen, K.
van Malssen, K., A. van Langevelde, R. Peschar, and H. Schenk. Phase Behavior and Extended Phase Scheme of Static Cocoa Butter Investigated with Real-Time X-Ray Powder Diffraction, 669
See ten Grotenhuis, E.
See van Langevelde, A.
van Ruth, S.M., J.P. Roozen, M.A. Posthumus, and F.J.H.M. Jansen. Influence of Ascorbic Acid and Ascorbyl Palmitate on the Aroma Composition of an Oxidized Vegetable Oil and Its Emulsion, 1375
Vanot, G. See Schmitt-Rozieres, M.
Vargas, R.M. See Sercheli, R.
Vargas-Lopez, J.M., D. Wiesenborn, K. Tostenson, and L. Cihacek, Processing of Crambe for Oil and Isolation of Erucic Acid, 801
Velasco, L., F.D. Goffman, and H.C. Becker. Development of Calibration Equations to Predict Oil Content and Fatty Acid Composition in Brassicaceae Germplasm by Near-Infrared Reflectance Spectroscopy, 25
See Grüneberg, W.J.
Venkatesan, S. See Baskar, G.
Verwer, P. See van de Streek, J.
Vilker, V.L., V. Reipa, M. Mayhew, and M.J. Holden. Challenges in Capturing Oxygenase Activity *in Vitro*, 1283
Villanueva, A., J. Vioque, R. Sánchez-Vioque, A. Clemente, J. Pedroche, J. Bautista, and F. Millán. Peptide Characteristics of Sunflower Protein Hydrolysates, 1455
Vioque, J., R. Sánchez-Vioque, A. Clemente, J. Pedroche, J. Bautista, and F. Millán. Production and Characterization of an Extensive Rapeseed Protein Hydrolysate, 819
See Villanueva, A.
Viswanath, D.S. See Rodenbush, C.M.
Vlahakis, See Dolde, D.
Vlahov, G., A.D. Shaw, and D.B. Kell. Use of ^{13}C Nuclear Magnetic Resonance Distortionless Enhancement by Polarization Transfer Pulse Sequence and Multivariate Analysis to Discriminate Olive Oil Cultivars, 1223
Vörösbaranyi, I. See Vujković, G.
Vuillemard, J.C. See Poisson, L.
Vujković, G., Đ. Karlović, I. Vujković, I. Vörösbaranyi, and B. Jovanović. Composition of Muscle Tissue Lipids of Silver Carp and Bighead Carp, 475
Vujković, I. See Vujković, G.

W

Wahab, A.A., S. Kermasha, B. Bisakowski, and A. Morin. Characterization of Partially Purified Extracellular Lipase Fractions from *Pseudomonas fragi* CRDA 037, 1301
Walker, T.H., H.D. Cochran, and G.J. Hulbert. Supercritical Carbon Dioxide Extraction of Lipids from *Pythium irregulare*, 595
Wanasundara, P.K.J.P.D., U.N. Wanasundara, and F. Shahidi. Changes in Flax (*Linum usitatissimum* L.) Seed Lipids During Germination, 41
Wanasundara, U.N. See Wanasundara, P.K.J.P.D.
Wang, C., and S. Erhan. Studies of Thermal Polymerization of Vegetable Oils with a Differential Scanning Calorimeter, 1211
Wang, D. See Hallberg, M.L.
Wang, T., E.G. Hammond, J.L. Cornette, and W.R. Fehr. Fractionation of Soybean Phospholipids by High-Performance Liquid Chromatography with an Evaporative Light-Scattering Detector, 1313
Ward, S. See McDonnell, K.
Warner, K. See An, W.
Wasserman, S. See Adam, M.
Watanabe, Y. See Shimada, Y.
Watts, K.C. See Allen, C.A.W.
Weber, N., E. Klein, and K.D. Mukherjee. Solvent-Free Lipase-Catalyzed Thioesterification and Transthioesterification of Fatty Acids and Fatty Acid Esters with Alkanethiols *in Vacuo*, 1297
Wehtje, E., D. Costes, and P. Adlercreutz. Continuous Lipase-Catalyzed Production of Wax Ester Using Silicone Tubing, 1489
White, G.T. See Thakur, D.S.
White, K. See Xu, X-Q.

White, P. See Shen, N.
White, P.J. See Kok, L.L.
Whittinghill, J.M., J. Norton, and A. Proctor. A Fourier Transform Infrared Spectroscopy Study of the Effect of Temperature on Soy Lecithin-Stabilized Emulsions, 1393
Wierzbicki, A.A. See Ma, D.W.L.
Wiesenborn, D. See Vargas-Lopez, J.M.
Williams, M. See Salas, J.J.
Willis, W.M., and A.G. Marangoni. Assessment of Lipase- and Chemically Catalyzed Lipid Modification Strategies for the Production of Structured Lipids, 443
Windhab, E.J. See Bolliger, S.
Wolff, R.L. All-*cis* 5,11,14-20:3 Acid: Podocarpic Acid or Sciadonic Acid? 1255
The Phylogenetic Significance of Sciadonic (all-*cis* 5,11,14-20:3) Acid in Gymnosperms and Its Quantitative Significance in Land Plants, 1515
W.W. Christie, and A.M. Marpeau. Reinvestigation of the Polymethylene-Interrupted 18:2 and 20:2 Acids of *Ginkgo biloba* Seed Lipids, 273
F. Pédrono, and A.M. Marpeau. *Fokienia hodginsii* Seed Oil, Another Source of All-*cis* 5,9,12,15-18:4 (coniferonic) Acid, 535
F. Pédrono, A.M. Marpeau, and F.D. Gunstone. The Seed Fatty Acid Composition and the Distribution of Δ5-Olefinic Acids in the Triacylglycerols of Some Taxares (*Cephalotaxus* and *Podocarpus*), 469
Wong, C.C. See Basri, M.
Wu, S., P.A. Murphy, L.A. Johnson, A.R. Fratzke, and M.A. Reuber. Pilot-Plant Fractionation of Soybean Glycinin and β-Conglycinin, 285
Wu, W.H., T.A. Foglia, W.N. Marmer, and J.G. Phillips. Optimizing Production of Ethyl Esters of Grease Using 95% Ethanol by Response Surface Methodology, 517
Wulfsohn, D. See Bargale, P.C.

X

Xu, X., H. Mu, A.R.H. Skands, C.-E. Høy, and J. Adler-Nissen. Parameters Affecting Diacylglycerol Formation During the Production of Specific-Structured Lipids by Lipase-Catalyzed Interesterification, 175
Xu, X-Q. A Modified VERI-FRY® Quick Test for Measuring Total Polar Compounds in Deep-Frying Oils, 1087
V.H. Tran, M. Palmer, K. White, and P. Salisbury. Chemical and Physical Analyses and Sensory Evaluation of Six Deep-Frying Oils, 1091

Y

Yaghmur, A., A. Aserin, Y. Mizrahi, A. Nerd, and N. Garti. Argan Oil-in-Water Emulsions: Preparation and Stabilization, 15
Yamada, K. See Yamasaki, M.
Yamaguchi, M. See Yoshida, K.
Yamane, T. See Han, J.J.
See Iwasaki, Y.
See Rosu, R.
Yamasaki, M., K. Kishihara, I. Ikeda, M. Sugano, and K. Yamada. A Recommended Esterification Method for Gas Chromatographic Measurement of Conjugated Linoleic Acid, 933
Yanaki, T. See Yoshida, K.
Yang, H. See Hang, X.
Yano, J. See Boubekri, K.
Yasui, A. See Subramanian, R.
Yasui, M. See Rosu, R.
Yella Reddy, S. See Jeyarani, T.
Yen, G.-C. See Duh, P.-D.
Yen, W.J. See Duh, P.-D.
Yonemoto, T. See Takahashi, A.
Yook, H.S. See Lee, K.H.
Yoshida, H., and S. Takagi. Microwave Roasting and Molecular Species of Triacylglycerols in Soybean Embryonic Axes, 1065
S. Takagi, and S. Mitsuhashi. Tocopherol Distribution and Oxidative Stability of Oils Prepared from the Hypocotyl of Soybeans Roasted in a Microwave Oven, 915
Yoshida, K., T. Sekine, F. Matsuzaki, T. Yanaki, and M. Yamaguchi. Stability of Vitamin A in Oil-in-Water-in-Oil-Type Multiple Emulsions, 195
Yow, C.J., and K.Y. Liew. Hydrolysis of Palm Oil Catalyzed by Macroporous Cation-Exchanged Resin, 529
Yurawecz, M.P. See Canas, B.J.
Yusoff, M.S.A. See Zainal, Z.

Z

Zainal, Z., and M.S.A. Yusoff. Enzymatic Interesterification of Palm Stearin and Palm Kernel Olein, 1003
Zanin, G.M. See de Castro, H.F.
Zawiah, S. See Nor Aini, I.
Zeng, Y. See Bolliger, S.
Zhang, H.-Y. Investigation on the Effectiveness of HOMO to Characterize Antioxidant Activity, 1109
Theoretical Methods Used in Elucidating Activity Differences of Phenolic Antioxidants, 745
Zhang, X., and D.G. Hayes. Increased Rate of Lipase-Catalyzed Saccharide–Fatty Acid Esterification by Control of Reaction Medium, 1495
Zhou, M., K. Robards, M. Glennie-Holmes, and S. Helliwell. Oat Lipids, 159
Zwijnenberg, H.J., A.M. Krosse, K. Ebert, K.-V. Peinemann, and F.P. Cuperus. Acetone-Stable Nanofiltration Membranes in Deacidifying Vegetable Oil, 83
Zwobada, F. See Hénon, G.

JAOCS

Author index
Volume 76, Number 12
December 1999

Adlercreutz, P., 1489
Albi, T., 1421
Angulo-Guerrero, O., 1445

Bada, J.C., 1471
Bautista, J., 1455
Bhattacharyya, D.K., 1501
Brevedan, M.I.V., 1437

Carelli, A.A., 1437
Cázarez-Casanova, R., 1445
Cazzoli, A., 1467
Chatterjee, T., 1501
Clemente, A., 1455
Costes, D., 1489
Crapiste, G.H., 1437

De, B.K., 1501
Divakar, S., 1483
Duvick, S., 1425

Gámez-Meza, N., 1445
Garrido-Fernández, J., 1449
Graciani, E., 1471
Guinda, A., 1421

Hastilow, C.I., 1405
Hayes, D.G., 1495
Hsieh, F.H., 1415

Ismail, A.A., 1399

Jeyarani, T., 1431

Karanth, N.G., 1483
Kolisis, F.N., 1505
Kotsifaki, F., 1477
Koutsaftakis, A., 1477
Krishna, S.H., 1483

Lanzón, A., 1421
Lee, T.W., 1405
Lombardía, I., 1471

Ma, K., 1399
Manohar, B., 1483

Medina-Juárez, L.A., 1445
Millán, F., 1455
Mínguez-Mosquera, M.I., 1449

Noriega-Rodríguez, J.A. 1445
Norton, J., 1393

Ortega-García, J., 1445

Pedroche, J., 1455
Pérez-Gálvez, A., 1449
Pollak, L., 1425
Prieto González, M.M., 1471
Proctor, A., 1393

Ré, E., 1467
Rodenbush, C.M., 1415

Sánchez-Vioque, R., 1455
Sedman, J., 1399
Sereti, V., 1505
Shen, N., 1425
Singleton, J.A., 1461
Stamatis, H., 1505
Stefanoudaki, E., 1477
Stikeleather, L.F., 1461

Tapiz, L., 1467
Tat, M.E., 1511
Tosi, E.A., 1467

van de Voort, F.R., 1399
Van Gerpen, J.H., 1511
Villanueva, A., 1455
Vioque, J., 1455
Viswanath, D.S., 1415

Wehtje, E., 1489
White, P., 1425
Whittinghill, J.M., 1393
Wolff, R.L., 1515

Yella Reddy, S., 1431

Zhang, X., 1495